

◆ **HOMEMADE SANDWICHES** ◆

*Choice of homemade potato salad, black bean salad, cole slaw, or french fries.*

- OYSTER PO BOY** ..... 8.95  
Plump, flash-fried oysters create this traditional New Orleans Po Boy served on a toasted roll with shredded lettuce and homemade remoulade. *(Meridian Chardonnay)*
- DIAMONDBACK® SLOPPY JOE** ..... 8.50  
Lean freshly ground chuck, pan sautéed with red peppers, onions and our homemade southwestern Diamondback® BBQ Sauce. Served open face on a toasted bun topped with cole slaw and melted pepper jack cheese. *(Rosemont Shiraz)*
- BALTIMORE BURGER** ..... 8.95  
Handpacked and sautéed Signature Lump Crab Cake. Served with tartar sauce, lettuce and tomato on a toasted bun with cole slaw and fries. *(Hess Chardonnay)*
- FRESH CATCH SANDWICH** ..... 8.95  
Grilled or blackened fresh catch served with chef's sauce of the day, lettuce and tomato on a toasted bun. *(La Crema Chardonnay)*
- GREAT SMOKEY CLUB** ..... 8.50  
Smoked turkey, crisp bacon, Monterey Jack cheese, lettuce, tomato and mayonnaise on three slices of toasted whole wheat. *(Mason Sauvignon Blanc)*
- GRILLED PORTOBELLA MUSHROOM** ..... 8.50  
Served open-faced on homemade foccacia with vine ripe tomato, grilled red onions, pesto, provolone, baby field lettuce and balsamic vinaigrette. *(Rosemount Shiraz)*

◆ **HOT OFF THE GRILL** ◆

*Choice of homemade potato salad, black bean salad, cole slaw, or french fries.*

- MONTEREY GRILL** ..... 8.95  
Marinated chicken breast with bacon, Monterey Jack, lettuce, tomato and purple onion on a toasted bun. *(Meridian Chardonnay)*
- DIAMONDBACK® STEAK SANDWICH** ..... 8.95  
8 oz. ribeye steak with sautéed onions and Swiss cheese. Served on a toasted bun with lettuce and tomato. *(Rosemont Shiraz)*
- DIAMONDBACK® SOUTHWEST BBQ GRILL** ..... 8.95  
Marinated chicken breast with BBQ sauce, bacon, pepper jack and cole slaw on a toasted bun. *(Ravenswood Zinfandel)*
- OUR CLASSIC HAMBURGER** ..... 7.95  
Half a pound of Certified Angus ground chuck served on a toasted bun with lettuce, tomato, and purple onion. *(Columbia Crest Cabernet)*
- COLUMBUS GRILL** ..... 8.95  
Genoa gave us Columbus and Pesto! Marinated chicken breast with pesto, sundried tomatoes and provolone. Served on homemade foccacia. *(Bollini Pinot Grigio)*
- BACON CHEDDAR BURGER** ..... 8.50  
Half a pound of Certified Angus ground chuck served on a toasted bun with lettuce, tomato, purple onion, bacon and cheddar. *(Bogle Merlot)*

◆ **ON THE SIDE** ◆

- MASHED POTATOES** ..... 3.95
- JASMATI RICE** ..... 3.50
- SAUTEED FRESH ASPARAGUS** ..... 4.95
- SAUTEED ORGANIC BABY SPINACH** ..... 4.95
- SUN-DRIED TOMATO TORTELLINI ALFREDO** ..... 5.95
- FRENCH FRIES (TRANS FAT FREE)** ..... 3.25
- SAUTÉED MUSHROOMS** ..... 3.50
- SAUTÉED ONIONS** ..... 1.95
- POTATO SALAD** ..... 3.25
- COLE SLAW** ..... 3.25
- BLACK BEAN SALAD** ..... 3.25
- ROASTED NEW POTATOES** ..... 3.95
- FRESH FRUIT** ..... 3.95

◆ **CHILDREN'S MENU (10 & under please)** ◆

*Includes soft drink and choice of side salad, fresh fruit, applesauce, homemade potato salad, black bean salad, cole slaw, or french fries.*

- TORTELLINI ALFREDO** ..... 5.50  
Cheese tortellini with alfredo sauce.
- HOMEMADE FRESH CHICKEN BREAST FINGERS** ..... 4.95
- GRILLED CHEDDAR CHEESE** ..... 4.50  
Served on whole wheat bread.
- GO DOG GO** ..... 3.95  
Plain hot dog on a toasted bun.
- QUARTER-POUND CHEESEBURGER** ..... 4.95  
Fresh ground chuck, topped with cheddar cheese and served plain on toasted bun.
- GRILLED 1/2 CHICKEN BREAST** ..... 4.95

◆ **DESSERT MENU** ◆

- DIAMONDBACK SUNDAE** ..... 5.25  
Oatmeal, brown sugar and chocolate brownie, vanilla ice cream, chocolate sauce, whipped cream and roasted pecans.
- KEY LIME PIE** ..... 5.25  
You won't find it better in Margaritaville. Perfect if you're looking for a light but intensely flavored dessert featuring real Florida Key Lime Juice and a graham cracker crust.
- BOURBON PECAN PIE** ..... 5.25  
Homemade crust, roasted pecans and Wild Turkey Bourbon. Really hits the spot. Available a la mode for \$1.00 more.
- TRIPLE TROUBLE CHOCOLATE CAKE** ..... 5.25  
A wealth of moist, rich chocolate cake, chocolate icing and chocolate chips. Break out the milk or coffee!
- COKE FLOAT** ..... 2.95  
16 oz. CocaCola with choice of ice cream.
- ICE CREAM OR SHERBET** ..... 3.95
- POPSICLES** ..... .95

*We accept Mastercard, Visa, American Express & cash.*

*20% gratuity may be added to parties of 5 or more.*

*SPLIT PLATE CHARGE \$1.75 for Sandwiches & Salads and \$3.50 for entrees. This includes an extra portion of the side items that accompany your selections.*



Welcome to Diamondback Grill. Opened in 1989, we invite you to enjoy our expanded menu featuring seasonal specials. Every effort is made to provide quality and value in a price range to fit any occasion. Please inquire about how we may help you plan a private wedding, business, holiday or party function. We appreciate your support and want to thank you for dining at Diamondback Grill. Please note our new recommended wine pairings with each menu selection.

Kimberly & Murphy Gregg

751 Avalon Road • Winston-Salem, NC 27104 • (336) 722-0006  
www.diamondbackgrill.com



◆ ENTRÉES ◆

**OUR SIGNATURE LUMP CRAB CAKES** ..... 19.95  
Fresh lump crab, hand packed and carefully seasoned. Sautéed until golden brown and served with aromatic rice, sautéed asparagus, fresh lemon and beurre blanc. *(Kendall Jackson Chardonnay)*

**SHRIMP AND CHEESE GRITS** ..... 17.95  
Shrimp sautéed with garlic, herbs, sherry, baked with grits, chorizo sausage, scallions and pepper jack cheese. Served with sautéed asparagus. *(Shooting Star Pinot Noir)*

**GRILLED ATLANTIC SALMON** ..... 21.95  
With jasmine rice, sautéed asparagus, a vine ripe tomato jam and basil oil. Also available blackened. *(La Crema Chardonnay)*

**LUMP CRAB STUFFED SHRIMP** ..... 21.95  
Fresh shrimp stuffed with lump crab and baked to perfection. Served with sundried tomato tortellini alfredo and sautéed asparagus. *(Sonoma Cutrer Chardonnay)*

**CAROLINA SEAFOOD PLATTER** ..... 19.95  
Fresh flash-fried seasoned oysters, shrimp and one of our signature lump crab cakes. Served with tartar and cocktail sauce, cole slaw and french fries. *(Chandon Brut Champagne)*

**STEAMED JUMBO SNOW CRAB LEGS** ..... 22.95  
1 ¼ pounds steamed to order and served with fresh lemon, drawn butter, cole slaw and french fries. *(Steele Chardonnay)*

**BUTTERMILK FRIED ASHLEY FARMS ORGANIC CHICKEN BREAST** ..... 17.95  
Served with mashed potatoes, braised baby spinach and a rosemary mushroom pan gravy. *(Meridian Chardonnay)*

**DIAMONDBACK® BBQ RIBS** ..... 19.95  
Tender, juicy St. Louis-style ribs, slow roasted in homemade southwestern Diamondback® BBQ sauce. Served with cole slaw and french fries. *(Ravenswood Zinfandel)*

**GRILLED BONE-IN 10 OZ. PORK CHOP** ..... 19.95  
Thick & tender, this cut puts the pork in the chop! Served with mashed potatoes, braised spinach and a peach & sweet onion chutney. *(Ravenswood Merlot)*

**GRILLED TERIYAKI ANGUS SIRLOIN** ..... 19.95  
8 oz. certified Angus sirloin served with mashed potatoes, sautéed asparagus and a balsamic reduction. *(Hawk's Crest Cabernet)*

**GRILLED 12 OZ. RIBEYE** ..... 22.95  
With mashed potatoes, buttermilk fried onion rings, sautéed asparagus and Madeira demi-glace. *(Seghesio Zinfandel)*

**GRILLED 6 OZ. FILET MIGNON** ..... 26.95  
House-cut bacon wrapped beef tenderloin grilled to order. With mashed potatoes, sautéed asparagus and portobella demi-glace. *(J. Lohr Cabernet)*

**DOUBLE DIAMOND SURF AND TURF** ..... 25.95  
4 oz. filet mignon medallion with our signature lump crab cake and herb roasted new potatoes, grilled tomatoes, wilted spinach, lemon tarragon butter and demi-glace. *(Shooting Star Pinot Noir)*

**SPLASH, MOO, OINK** ..... 26.95  
Flash fried shrimp, 4 oz. filet medallion and St. Louis style ribs. Served with cole slaw and french fries. *(Shooting Star Pinot Noir)*

◆ To complement the perfect steak, add 3.50 for sautéed mushrooms or 1.95 for sautéed onions. ◆

WE PROUDLY OFFER THIRTY-ONE

WINES BY THE GLASS.

PLEASE NOTE OUR

RECOMMENDED WINE PAIRING

WITH EACH MENU SELECTION.

DINNER & DRINKS 7 NIGHTS A WEEK

JUST ASK US...WE MIGHT DO IT!

◆ CORPORATE CATERING ◆

◆ REHEARSAL DINNERS ◆

◆ PRIVATE LUNCHEONS ◆

◆ GIFT CERTIFICATES ◆

◆ APPETIZERS ◆

**ASIAN SHRIMP CAKE** ..... 8.95

Shrimp, shallots, scallions, toasted sesame seeds, red peppers and panko breadcrumbs. Skillet seared and served with seaweed salad, pickled ginger and roasted garlic sweet ginger soy sauce. *(Meridian Chardonnay)*

**SESAME CRUSTED YELLOWFIN TUNA** ..... 8.95

Pan seared rare yellowfin tuna served with sesame noodles, pickled ginger, wasabi and a roasted garlic sweet ginger soy sauce. *(La Crema Chardonnay)*

**FLASH-FRIED CALAMARI** ..... 8.50

Hand cut, marinated calamari flash-fried to a golden brown and served with fresh lemon and our homemade yellow tomato marinara. *(Bollini Pinot Grigio)*

**FRIED PARMESAN GULF OYSTERS** ..... 8.95

Served with braised spinach and roasted red pepper remoulade. *(Mason Sauvignon Blanc)*

**SALT AND PEPPER FRIED SHRIMP** ..... 8.95

With corn, sweet red pepper and spicy tomato jam. *(J. Lohr Reisling)*

**LUMP CRAB HUSHPUPIES** ..... 7.95

Lump crab mixed with herbs and commmeal, flash fried and served with honey butter and chipotle tartar sauce. *(Meridian Chardonnay)*

**ARTICHOKE SOUFFLE** ..... 6.95

Artichoke hearts mixed with Parmesan cheese, garlic and fresh cream. Baked till golden brown. Served with crackers and fresh bread. *(Columbia Crest Chardonnay)*

**DIAMONDBACK WINGS** ..... 6.50

Eight plump and spicy wings glazed in our own honey Texas Pete® sauce. Served with fresh celery and homemade blue cheese dressing. *(Cold Beer)*

**NACHOS** ..... 6.50

Crisp red, white and blue corn tortilla chips covered with cheddar and Monterey Jack cheeses. Topped with salsa, sour cream and jalapeño peppers. *(Columbia Crest Merlot)*

**CHIPS AND SALSA** ..... 4.50

Crisp handcut red, white and blue tortilla chips with salsa. *(Cold Beer)*

**STEAMED 26/30 PEEL-N-EAT SHRIMP** ..... 1/4 LB. 6.95 1/2 LB. 11.95

Fresh shrimp steamed to order in clarified butter, Old Bay, lemon and herbs. Served with homemade cocktail sauce, sliced lemon, and saltines. *(Hess Chardonnay)*

**NEW ORLEANS BBQ SHRIMP** ..... 1/2 LB. 11.95

Shell-on 26-30 ct. shrimp served in a rich, spicy Cajun garlic butter with crusty bread. *(J. Lohr Reisling)*

**JUMBO SNOW CRAB LEGS** ..... 11.95

One cluster jumbo snow crab legs steamed to order with drawn butter and fresh lemon. *(Steele Chardonnay)*

**STEAMER TRIO (SERVES 4-5)** ..... 29.95

½ lb. peel and eat shrimp, ½ lb. BBQ shrimp and one jumbo snow crab cluster served with drawn butter, cocktail sauce, fresh lemon and saltines. *(Cold Beer)*

◆ APPETIZER & DINNER SALADS ◆

◆ All Diamondback salad dressings are homemade and 100% trans fat free.

◆ Add to any of our entrées or salads at the following prices ◆

<b>Grilled Chicken Breast</b> .....	5.95	<b>Grilled Salmon</b> .....	6.95
<b>Signature Lump Crab Cake</b> ..	6.95	<b>Grilled Tuna</b> .....	6.95
<b>Fried Oysters or Shrimp (5)</b> ..	6.95	<b>Filet Mignon Medallion</b> .....	9.95

**GARDEN SALAD** ..... 4.25

Mixed baby greens including red leaf, radicchio, arugula, bibb, frisee with tomatoes, carrots and cucumbers and a choice of homemade dressings *(Blue Cheese, Ranch, Balsamic Vinaigrette, Strawberry Basil Vinaigrette, Oil & Vinegar, and Fat Free Balsamic Honey Mustard)*.

**BLUE ICEBURG** ..... 6.50

A wedge of crisp iceberg lettuce with tomatoes, bacon, purple onion, Roquefort cheese and our homemade blue cheese dressing. *(Pine Ridge Chertin Blanc/Viogrier)*

**DIAMONDBACK® CAESAR SALAD** ..... APPETIZER 4.95 DINNER 7.95

Crisp romaine lettuce with homemade croutons and freshly grated Parmesan cheese tossed with a traditional Caesar dressing. *(Bollini Pinot Grigio)*

**CLASSIC SPINACH SALAD** ..... APPETIZER 5.95 DINNER 8.95

Fresh spinach, hard-boiled eggs, mushrooms & purple onions tossed in our bacon caper vinaigrette. *(Hess Chardonnay)*

**GREEK SALAD** ..... APPETIZER 5.95 DINNER 8.95

Mixed greens, cucumbers, tomatoes, pepperoncini, purple onions, feta cheese & kalamata olives with classic Greek dressing. *(La Crema Chardonnay)*

**COBB SALAD** ..... 8.95

Mixed greens topped with hard-boiled egg, avocado, marinated artichoke hearts, hickory-smoked bacon, tomatoes, marinated cucumber and Roquefort cheese. Served with tarragon dill dressing and fresh fruit. *(Fat Bastard Chardonnay)*

**TUNA THAI COBB SALAD** ..... 14.95

Pan-seared sesame crusted yellowfin tuna over mixed baby greens and tomatoes with sesame noodles, scallions, hard-boiled egg, golden raisins, coconut, pineapple & orange segments and a fat free balsamic honey mustard dressing. *(J. Lohr Riesling)*

**GRILLED SALMON & TORTELLINI SALAD** ..... 14.95

Fresh grilled salmon, mixed greens lightly dressed with balsamic vinaigrette, tortellini, capers, feta cheese, sun-dried tomatoes and purple onions. *(Sonoma Cutrer Chardonnay)*

**FILET MIGNON & TOMATO NAPOLEON** ..... 15.95

4 oz. filet mignon medallion grilled to order and served with a tower of tomatoes, grilled onions, crumbled blue cheese, walnuts and mixed baby greens with a homemade strawberry basil vinaigrette. *(Meridian Chardonnay)*

◆ SOUPS ◆

Please ask your server about today's soups.

**At The Diamondback Grill® all soups are seasonal and made from scratch on premises using the finest ingredients available.**

Cup 3.95 Bowl 4.95

